



# IN KENT

ISSUE NO 21

THE BEST OF FOOD, DRINK, PRODUCTS AND SERVICES FROM THE GARDEN OF ENGLAND

# PRODUCED



A TASTE OF KENT VISIT THE PRODUCED IN KENT AREA AT THE KENT SHOW

Come and sample our fabulous array of food, drink and crafts near the blacksmith's demonstration area opposite the Astor Ring and beside the Nesfield Ring.

We will have a BBQ cooking Kentish venison burgers and sausages along with Kent produced pies, pickles, chutneys and a wonderful range of Kent cheese. For those with a sweet tooth we will be selling Kentish fudge, cobnuts and wonderful ice cream!

To "wet your whistle" there will be a range of wines, cider and beer as well as apple and pear juices all made from Kent produce. Look out for fresh Kent cherries and depending upon the weather, maybe plums too.

A range of quality Kent crafts will be for sale from artisan craft members of Produced in Kent.

There will be beautifully hand painted glassware, a range of hand-turned wood items as well as a range of coloured bottles and jars, china and some wonderful woollen throws made from local Romney wool.

Come eat, drink and be merry and find a lovely Kentish gift to take home.

*We look forward to seeing you there!*



15TH - 17TH  
JULY 2011

Visit the Kent Show website [kentshowground.co.uk](http://kentshowground.co.uk) for some great ticket details for families

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE AT [PRODUCEDINKENT.CO.UK](http://PRODUCEDINKENT.CO.UK)



# BIDDENDEN VINEYARDS

## NEW KENTISH CHEESE & WINE TOUR

The vineyard is open throughout the year and offers a range of packages for groups, including guided tours. New for 2011 is a joint tour with Winterdale Cheesemakers.

Kentish Cheese & Wine Tour - visitors are able to take a guided tour of the vineyard and winery, a ploughman's lunch and glass of wine, and tastings of the award winning wines, ciders and apple juice. After a short journey through the beautiful Kentish countryside, the group is welcomed at Winterdale Cheesemakers for a guided tour of the dairy and cave, a chance to taste the award winning cheeses followed by an afternoon cream tea.

The vineyard offers many more joint tours from railways to gardens – see [biddendenvineyards.co.uk](http://biddendenvineyards.co.uk) for full details or contact the vineyard on 01580 291726 or [info@biddendenvineyards.co.uk](mailto:info@biddendenvineyards.co.uk).

### DID YOU KNOW...

Kentish wine from Tenterden was served at one of the Royal Wedding receptions and Romney lamb chops from Kent were cooked at the Downing Street BBQ for the Obamas?

# 63 HARBOUR STREET

63 Harbour Street - proud to be a new, independent juice bar in Whitstable and a new member of Produced in Kent!

Just minutes from Whitstable's thriving harbour, 63 Harbour Street sells freshly-pressed juices, delicious pure-fruit smoothies, coffee, tea and local treats.

Owner, Steve Jones, says: "My wife and I fell in love with Whitstable years ago and moved here in 2009. We've been waiting for the chance to open a small business in Harbour Street. We think that juices and smoothies are a great addition to the shops that are already there."

To complement his juices and smoothies, Steve is sourcing local produce from suppliers in Whitstable and through Produced in Kent. Steve says "We want to promote hand-made produce from the area. We love Whitstable and its surroundings and we think it's really important to support local businesses as much as possible."

[63harbourstreet.co.uk](http://63harbourstreet.co.uk)



## CLOUDBERRY CAFE

Joanna Hunt, founder of Cloudberry Cafe, is bringing a taste of Scandinavia and beyond to Whitstable this summer as she opens the first branch of her boutique bakery in a Fisherman's Hut in Whitstable Harbour Village at weekends and bank holidays.

The range of products on offer has been inspired by Joanna's Swedish Grandmother's baking and her travels around the world. She has spent the past 12 months experimenting with

recipes and ingredients to bring you unique tastes from around the world. For instance, Swedish buns and crispbread, almond friands from Australia and the ubiquitous macaron from France. During the summer she will be launching a range of Scandinavian style open sandwiches perfect for a seaside picnic.

Every batch is carefully and lovingly baked in her boutique bakery using locally sourced ingredients where possible, amongst them Monkshill Farm eggs and Ashmore cheese.

Saturday 21st of May, 2011 saw the official opening of The Hut attended by fellow Whitstable Harbour Traders, friends and colleagues who have been part of supporting Joanna throughout the development of her concept.

Joanna is pictured with David Foley, Chief Executive, Thanet & East Kent Chamber Limited, right, and William Opie, Managing Director of Bennett Opie Ltd.

[cloudberrycafe.co.uk](http://cloudberrycafe.co.uk)

## COLORLITES

Colorlites are delighted to be exhibiting at the Kent Show again this year in the Produced in Kent Area. Come and see our range of new glass jars and bottles alongside some old favourites. They can be used for a whole range of food and gifts. We will also be showing our range of Vecchia Bottles which have been extremely popular as room/fragrance diffusers. Like our Candleholders these can also be coloured and printed on the outside.



Our range is increasingly popular with Brides and Wedding Planners looking for candleholders, jars or bottles to be used as decoration or as wedding favours for their guests.

We will be offering special prices and offering free delivery on orders placed during the show. We have no minimum order charge and people wishing to place an order after the show can pick up a coupon which can be used online to qualify for the same discounted prices for the following week.



# DIGIARTLIFE PHOTOGRAPHIC ART DISPLAY AT BROADVIEW GARDENS

Come and see my colourful photographic plant art display in the Broadview tea rooms, adjoining the garden centre at Hadlow College.

The display is changed seasonally and consists of a selection of images enlarged and printed onto canvas. Within my wall art range, I also produce photographic prints – framed and unframed – which compliment my unique range of cards and yearly calendar.

After training at Hadlow I had a successful career within the garden centre industry. I have combined this with my in depth plant knowledge to create my own style of photography: the unusual, the abstract and the original.

For further details about my work take a look at my website [digiartlife.com](http://digiartlife.com) or find me on [facebook.com/digiartlife](https://www.facebook.com/digiartlife)

Robyn with her Hemerocallis canvas



## AWARDS GALORE FOR

# Eddie Gilbert's RAMSGATE!

This local fishmonger / gourmet fish and chip shop / restaurant has already gathered three awards this year!

In February, Eddie Gilbert's wet fish shop was a top three finalist in the Best Seafood Retailer of the Year in the Taste of Kent Awards, a title it has previously won twice in three years.

In April, Manager Nick MacAskill was named runner up in the Pride in Thanet's Best Restaurant – a title he won last year along with the overall award.

Most recently in the 2011 Coast Magazine awards (featured in the June edition), Eddie Gilbert's was narrowly beaten into second place by Jamie Oliver's Fifteen Cornwall as the Best Seaside Restaurant.

[eddiegilberts.com](http://eddiegilberts.com)



## WELCOME NEW MEMBERS

**63 Harbour Street, Whitstable** – Independent juice bar a stones throw from the harbour. Fresh juices, smoothies, fruit fizzes and coolers.

**A La Margarida, Faversham** – Margarida produces quality Portuguese food for public events and private parties, using meat and vegetables from local producers.

**Anton Images, Sandwich** – Creative, versatile and contemporary photography. Commercial, PR & product – from weddings to corporate presentations.

**Blooming Green, Linton** – A flower nursery offering you eco-friendly seasonal bouquets and wedding flowers as well as pick your own by appointment.

**Brian Watkins Woodcraft, Chatham** – Handcrafted items from English hardwoods - everything from lightpulls to clocks to revolving cheeseboards.

**Court Farm, Rochester** – Buy their own quality local beef, lamb, and venison from the onsite butchers shop. As well as local free range pork, chicken, eggs, and much more.

**Great Preservations, Tonbridge** – A range of chutneys and jellies – traditional recipes with a personal twist.

**Gusbourne Estate, Appledore** – One of Kent's newest vineyards. Its first vintage sparkling wines are now available and already receiving great reviews!

**Kent Life, Maidstone** – Kent's premier heritage farm attraction - find local food in Dotty's tea room and the Foodari farm shop.

**Mersham Game, Mersham** – They rear, release into the wild, hunt, hang and prepare their own game which means they offer full traceability.

**The Minnis Bar & Restaurant, Birchington** – a hidden gem overlooking the golden sands. The new spring/summer menu makes use of great ingredients from the Gardens of Kent to the sea.

**Perton's Gourmet Foods, Herne Bay** – A brand new product, Apple Verjus is a tart juice perfect for dressings and marinades. Other gourmet products all available online.

**Shepherdswell Post Office, nr Dover** – Now stocking a wide range of local produce, including fresh fruit and veg, jams, chutneys, free range eggs, bread and much more.



### SUPPORT KENT BUY LOCAL

## Ellie's DAIRY

Ellie's Dairy are set to launch another delicious new goat's cheese. Following in the footsteps of the award winning Ellie's Fresh Cheese and Shaggy's Beard Camembert, the new cheese is made in the style of a ripened goat log but with a distinctive 'bloomer' shape.

Fremlin's Kentish Log is a smooth, luscious, ripened cheese with a sharp citrus tang. Perfect for summer salads, it is also delicious grilled over beetroot or roasted vegetables.

The cheese takes its name from the herd's chief male goat, Fremlin, who appeared in the April issue of 'Kent Life' magazine. The milking herd recently made their first TV appearance on BBC South East Today when the Dairy was featured as part of the 'Food Chain' series.

Fremlin's Kentish Log will be available in selected delicatessens such as Macknade Fine Foods, Faversham and The Goods Shed, Canterbury from early June.



For more information email [ellie@elliesdairy.co.uk](mailto:ellie@elliesdairy.co.uk)

## KENTISH CHEESEBOARD EXPANDS AGAIN

'Kentish Bluebell' is the newest cheese from Steve and Karen Reynolds of Kingcott Cheese Ltd. Complementing their existing cheese 'Kentish Blue', 'Kentish Bluebell' is a soft centred, lightly veined blue cheese with a grey/brown exterior, benefitting from sharper blue flavours but with a creamy soft texture.

The cheese is matured for around 6 weeks and it is made in rounds of 750-800 grammes. Both cheeses are handmade on the dairy farm in the heart of Kent, using raw milk from their own herd of Holstein Friesian cows.

Please contact [info@kentishblue.co.uk](mailto:info@kentishblue.co.uk) for further information, or come and meet us in the Produced in Kent marquee at the Kent Show July 15-17th.



Meat lovers can soon learn how to prepare the perfect dinner when we start our new butchery classes for beginners.

The classes are to be held in our Maidstone store on Thursday evenings and will last for approximately 90 minutes. Glen, our new store manager who has supplied meat to top celebrity chefs including Gordon Ramsey and Nigella Lawson, will show you how to prepare your own seasonal cuts of meat which you will then be able to take home to enjoy.

Whether you're looking to try out a career in the butchery trade or just want to acquire a practical new skill, why not take this opportunity to widen your knowledge.

Places strictly limited to 5 people per class.

For more information telephone Glen on **01622 752995** or visit [rookonline.co.uk](http://rookonline.co.uk)

## CELEBRITY GUEST CHEF AT THE GLOBE & RAINBOW

Neil Scott, chef patron of the Globe & Rainbow, Kilndown, handed over the reins of his kitchen to a fellow chef to host an authentic Indian night. Able to make a very passable Indian meal, he thought it would make that bit of difference to get someone in who uses the spices and flavours of the East, on a regular basis.

So cue fellow gastronomic super star, the Michelin starred chef, and restaurant owner, Atul Kutcher. Atul, owner of Benares in Mayfair and Jitin, his executive chef, took the evening off from the heart of London's buzz, to join Neil in the kitchen.



Diners at the fully booked evening were treated to the stunning grazing menu from Benares. Thirteen different tasting dishes showcased the chef's outstanding talents and wowed the appreciative foodies.

A delighted Neil said he was elated and is now looking forward to cooking for Atul!

[globeandrainbow.co.uk](http://globeandrainbow.co.uk)



## KENTISH STRAWBERRIES HERALD AN EARLY START TO SUMMER

The spring heat wave has led to an early start to the strawberry harvest at one of the UK's leading soft fruit farms.

The quintessentially Kentish summer fruit started cropping two weeks earlier than usual at Hugh Lowe Farms in Mereworth, Kent and by the week of the Royal Wedding was already in stores ranging from local farm shops to supermarkets, as well as restaurants.



"We are lucky here at Hugh Lowe Farms that we farm some of the earliest fruiting slopes in the country, so our strawberries are always among the first to hit the shelves," said farm owner Marion Regan.

"However, this year has proved to be an exceptionally early one thanks to sunnier than usual months in March and April. While our arable crops need rain, the soft fruit crops are coping well thanks to some winter filled reservoirs and targeted irrigation"

"The arrival of English strawberries excites the media and inspires cookery writers, so we have had plenty of interest from national newspapers and TV. We even had ITV Daybreak broadcasting the weather from the farm all morning, and tasting the berries live on air! So strawberries from The Garden of England have certainly heralded the start of summer".

The farm is also gearing up for Wimbledon fortnight in June. Hugh Lowe Farms has been sole supplier to the event's caterers, FMC, for more than 20 years.

"We are in our peak period for picking strawberries and starting both raspberries and blackberries too and will be supplying all the berries to Wimbledon" said Marion.



"But that is by no means the end of the season and we will be growing and picking fruit through to October so it is promising to be a busy summer."

[hughlowefarms.co.uk](http://hughlowefarms.co.uk)



## CRASH BANG WALLOP

Every business has the fear that however good their systems of Health & Safety and organisation are, that one day a member of the public or an employee will have an accident. Following Health & Safety Guidelines, risk assessing matters properly and by having the correct policies, most of the risk can be very heavily reduced.

Sometimes though accidents do happen and in such circumstances it is always important to remember what to do from both a practical and a legal point of view:-

1. **Always make sure that the person gets the immediate medical care that they need either from a qualified first aider, or for more serious injuries by going to hospital.**
2. **Complete an entry in your company's Accident Book. If you have not yet got an Accident Book, get one very quickly so that an entry can be made!**
3. **If the incident involves a death or major injury or injuries which lead to somebody being off work for more than three days, then you need to report the matter to the Health & Safety Executive. Further details can be found on their website [hc.gov.uk](http://hc.gov.uk).**
4. **Contact your insurance company immediately to advise them of the incident and if you believe the accident may be considered to be your fault, advise them of the potential claim.**
5. **Contact your solicitor. It is always best to make sure you have a solicitor advised of the potential claim as far in advance as possible so that appropriate advice can be given at the time.**
6. **Review your Health & Safety systems in light of the accident to see if any further precautions need to be taken. This not only protects you from future claims, but also makes sure that the working environment is as safe as possible.**

It is very important to ensure that you do follow these guidelines as if a company fails to do so, then not only will they find themselves liable to a potential prosecution for breaches of the Health & Safety legislation, but will also have a claim brought against them by the injured person. If they fail to report the matter properly, then an insurance company might refuse to provide an indemnity. Prompt action and a little thought in these situations will stop personal injury in your business becoming a pain.

### Matthew Woodhams, Associate

Matthew is Head of Personal Injury at Whitehead Monckton. Having qualified in 1996, he has specialised in the fields of professional negligence and personal injury, more recently concentrating solely on personal injury. Matthew is a member of the APIL. Due to his experience and skill he has been made a fellow of that organisation, a leading body for Personal Injury specialists.

## FOODARI FARM SHOP NOW OPEN AT KENT LIFE

Foodari are excited to announce the grand opening of their new farm shop in Maidstone. Based next to the Museum of Kent Life, the shop is brimming with the finest Kent produce including fresh seasonal fruit and vegetables, local beers and ciders, a range of meats for the BBQ, home made jams and chutneys and authentic curries.

Why not come down one weekend for free game tastings or pop in on the way home from work to grab a treat for supper? There is something for everyone!

Visit [foodaridirect.com](http://foodaridirect.com) for more details

You will find friendly and knowledgeable staff that will be able to tell you exactly where the food is sourced from and the best way to enjoy it!

Located just off junction 6 on the M20, there is ample free parking and free access. Opening times are 10am to 6pm, Tuesday to Sunday and open on a Monday during holidays.

Find us at Foodari Farm Shop, Kent Life, Loch Lane, Maidstone, ME14 3AU.





# SPICE UP YOUR COOKING!

Cook with a little mystery and intrigue with Karimix's range of award winning Chutneys, Pickles, Sauces, Curry Pastes and Chilli sauces. Drawing inspiration from all over the world Karimix fuses cuisines and flavours into authentic and original tastes.

Karimix launched an exciting range this year with a brand new image and taste! Try our new chilli jams and sauces, ranging from a delightfully piquant take on Thai Sweet Chilli Sauce, a fresh Ginger and Jalapeño Jam, all the way through to the explosive heat and bursting flavours of the Naga Chilli Sauce.

We use only the finest GM and artificial additive free ingredients in hand made production, located at a picturesque site at Coldharbour Farm, Wye.

As a member of the Guild of Fine Foods, Karimix has won over ten awards for its creative flavours and innovative cooking solutions.

Karimix, dedicated to bringing back the simplicity and creativity to cooking!  
[karimix.com](http://karimix.com)



## LOCAL FOOD FROM YOUR LOCAL WILDLIFE TRUST:

Special Reserve Lamb and Mutton... traditional wildlife friendly food

Thanks to the Big Lottery Local Food Programme you can now buy locally and sustainably produced, high quality lamb and mutton from some of Kent's most precious wildlife nature reserves. Kent Wildlife Trust's Special Reserve Lamb project, based at Queendown Warren Nature Reserve, is making the most of its grazing animals by producing delicious mutton and lamb. Raised on a rich mix of wild grasses and flowers, the hardy Herdwick and Hebridean sheep, two traditional breeds, are working to help Kent's wildlife, including the rare Adonis blue butterfly, to thrive.

The Trust is working with local butcher, Stuart Doughty of S.W. Doughty Family Butchers at Doddington, near Faversham. This traditional butcher has its own abattoir just a short distance from the Queendown Warren Nature Reserve.

The first Special Reserve Lamb will be available in September 2011 and can be ordered through the Trust's website or by telephone 01622 662012. Customers can then collect their meat from the butchers in Doddington.

You can also buy mutton burgers from our visitors centre at Tyland Barn, near Maidstone and in future from MB Farms at Stockbury, another project partner.

David Hutton – Head of West Kent Reserves for Kent Wildlife Trust



Join us as a Friend of Produced in Kent to receive copies of our newsletters and monthly

e-bulletins! You will find the friend registration page on our website, visit

[producedinkent.co.uk](http://producedinkent.co.uk)

You will also find us on Facebook - become a fan and follow what we have been up to!

## CELEBRATIONS IN DODDINGTON FOR S.W DOUGHTY!!

At an awards ceremony at the House of Lords in London on 30th March we were awarded the illustrious title of National Butchers champion of Great Britain, this is the sixth year we have been nominated by our customers, our fifth awards ceremony as regional winners for the South East in both Local Food Retailer and Traditional Business

categories. This year however we went one better and surpassed National Runners Up with Champions. Clarissa Dickson – Wright was on hand to present the award and now gets on famously with our shop manager Bruce, she even commented on his new haircut this year!



[swdoughty.co.uk](http://swdoughty.co.uk)

Herne Bay based Perton's Foods has launched a range of sweet and tangy Hedgerow Vinegars to compliment its popular Apple Verjus and Orange Bitter Extract. The range boasts rich, smoky Elderberry, deliciously perfumed Quince and bright and piquant Rosehip Vinegars. Use them for dressings, desserts, marinades, sauces and de-glazing. And Perton's aren't stopping there! They expect Elderflower and Sloe Vinegars to join the range this summer and some exciting apple-based Herb Jellies to be ready in the autumn.

They've also just launched the Perton's Gourmet Foods website ([pertons.co.uk](http://pertons.co.uk)) where you can buy all their own brand items, plus many more superb local foods, on line. There are also free recipe sheets to download.

If you wish to try Perton's' unique products, they'll be holding free tastings at the Coastguard's Historical Food Festival on Sunday 4th September.



## THERE'S MORE TO QUEX BARN than meets the eye



Taste of Kent Awards finalists Quex Barn are more than just a retailer. Not only do they sell a wide range of local produce and delicious homemade food in the restaurant, but they can help you keep fit and healthy too!

They offer weekly exercise classes and a regular walking club to encourage you to come and enjoy the surrounding countryside and see where much of the produce sold in the Barn comes from!

There is also a cookery club where you can brush up on your culinary skills and make the most of all the fresh fish, meat fruit and vegetables on offer.

Visit the website for more information  
[quexfoods.co.uk](http://quexfoods.co.uk)

## STEPHENS FRESH FOODS (SFF) EARNS RED TRACTOR STATUS

Steve Leadbitter, Company Chairman said: "We've been working closely with the people at Red Tractor to show that a cooked meat business like ours, can add the approved status to a range of manufactured meat products, prepared and produced to Red Tractor standard."

Sff specialise in ham manufacturing and are proud to supply the food service industry with cooked meats and specialist cooked meat products from all over the world. Sff endeavours to promote locally produced goods, utilising locally sourced raw materials and distributed through local supply chains, wherever possible.

Steve Leadbitter continued: "It's been a huge and very rewarding investment. We believe the Assured Food Standards scheme is particularly relevant and appropriate to our business. It helps us to adopt a transparent approach, covering food safety and hygiene, animal welfare, health and environmental protection. We operate in the fast-moving food service industry where suppliers need to be confident about the meat products they are buying; the Red Tractor logo does just that. It assures them it's safe to eat and that high welfare standards have been followed."

From farm to fork, stephens fresh foods' new Red Tractor status is further evidence of their firm commitment to high standards of animal welfare, quality control and traceability where British pork is sourced.

[stephensfreshfoods.co.uk](http://stephensfreshfoods.co.uk)



## MOOR ORGANICS

In April, Moor Organics opened 'The Apple Juice Shop' at their farm in Teynham. Since then, Nichol farm has been buzzing with customers – many of whom are walkers and cyclists – eager to quench their thirst and rest their feet in the beautiful Kent countryside.

The shop, which is a converted section of our old Kent barn, is full of interesting orchard farming objects from history, as well as information on

how our fruit is processed nowadays to produce our fantastic juice.

If you'd like to visit us and try some of our award winning apple & pear juices, Nichol Farm is based at Deerton Street, Teynham – just off the A2 between Faversham & Sittingbourne.

For more information visit  
[moororganicjuice.co.uk](http://moororganicjuice.co.uk)

